



LA MALIOSA ROSSO 2016 TOSCANA I.G.T.

M E T O D O C O R I N O



IN THE VINEYARD

The vineyard, about 300 metres above sea level, was planted at the end of the '60s with a mix of Italian and historic Maremman grape varieties. In the section devoted to red grapes there's a prevalence of Ciliegiolo followed by Sangiovese. Minor red grape varieties are also present. The training system is espalier with mixed arched cane and spurred cordon pruning.

Soil and plant management are carried out according to the **Metodo Corino**, a totally vegetal-based biodynamic viticulture. Specific care is given to soil quality and vine-plant longevity, also by the use of hay mulching produced within the farm.

The vines are tied to the espalier without topping and leaf activity is prolonged until late into the season.

The **grape harvest** is the fundamental moment in our wine making process and is achieved through a rigorous manual selection of the grapes.

IN THE CELLAR

The grapes are destemmed and fermentation begins through to natural yeasts. During fermentation, only a regular punching down is carried out beginning from 48 hours after placing the must in the vats. Maceration continues for four weeks, then the wine is aged in wooden barrels for about 10 months. No intervention of any kind is carried out, nor are there any oenological additives, including SO₂.

THE WINE

The total sulphites value is less than 10mg/litre.
The alcohol content is 14%

Tasting notes:

intense ruby red, red fruits, delicate tannic note. We recommended you to leave the wine open for some minutes before tasting.

Examples of food pairings:

Freshly made egg pasta with meat sauce, white and red savory meats, cheeses of various ageing.

As no products of animal origin are used in the vineyards and in the cellar, La Maliosa's wine is also suitable for vegetarian and vegan diets.

